Electric House festive menu

£65 per person
All to share

Starters
Chicken liver pate, fig jam, brioche
Sea bass carpaccio, capers, preserved lemon
Pumpkin arancini, basil aioli (plant based)

Mains
Bronze Norfolk turkey, pigs in blankets, bread sauce, gravy
Cornish cod, samphire, winter tomatoes
Girolles and chestnut vol au vent, black truffle (plant based)
All served with traditional accompaniments

Desserts
Christmas pudding, brandy creme anglaise (vegetarian)
Ricotta & pear tart, vanilla ice cream (vegetarian)
Tiramisu doughnuts (plant based)
Mini mince pies

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

All above prices are inclusive of VAT.
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Bites £4 each
Beef tartare, black truffle
Devils on horseback
Smoked salmon, creme fraiche, blini
Brie and cranberry arancini (vegetarian)
Olive tapenade, crostini (vegetarian)
Smoked sweet potato, superstraccia, chilli (plant based)

Bowls £7 each
Norfolk turkey, pigs in blankets, brussel sprouts
Pumpkin ravioli, sage butter, toasted seeds (vegetarian)
Rib of beef, horseradish cream
Polenta, wild mushroom, gorgonzola (vegetarian)
Fried calamari, lemon, aioli
Gnocchi, chestnuts, truffle

Sweet £4 each
Brownie, white chocolate, Chantilly (vegetarian)
Cinnamon doughnuts (plant based)
Blackberry mousse, coconut cream (plant based)

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